

No. 691,833.

Patented Jan. 28, 1902.

W. C. WILLIAMSON.
ROASTER AND TRUSSER.

(Application filed Mar. 28, 1901.)

(No Model.)

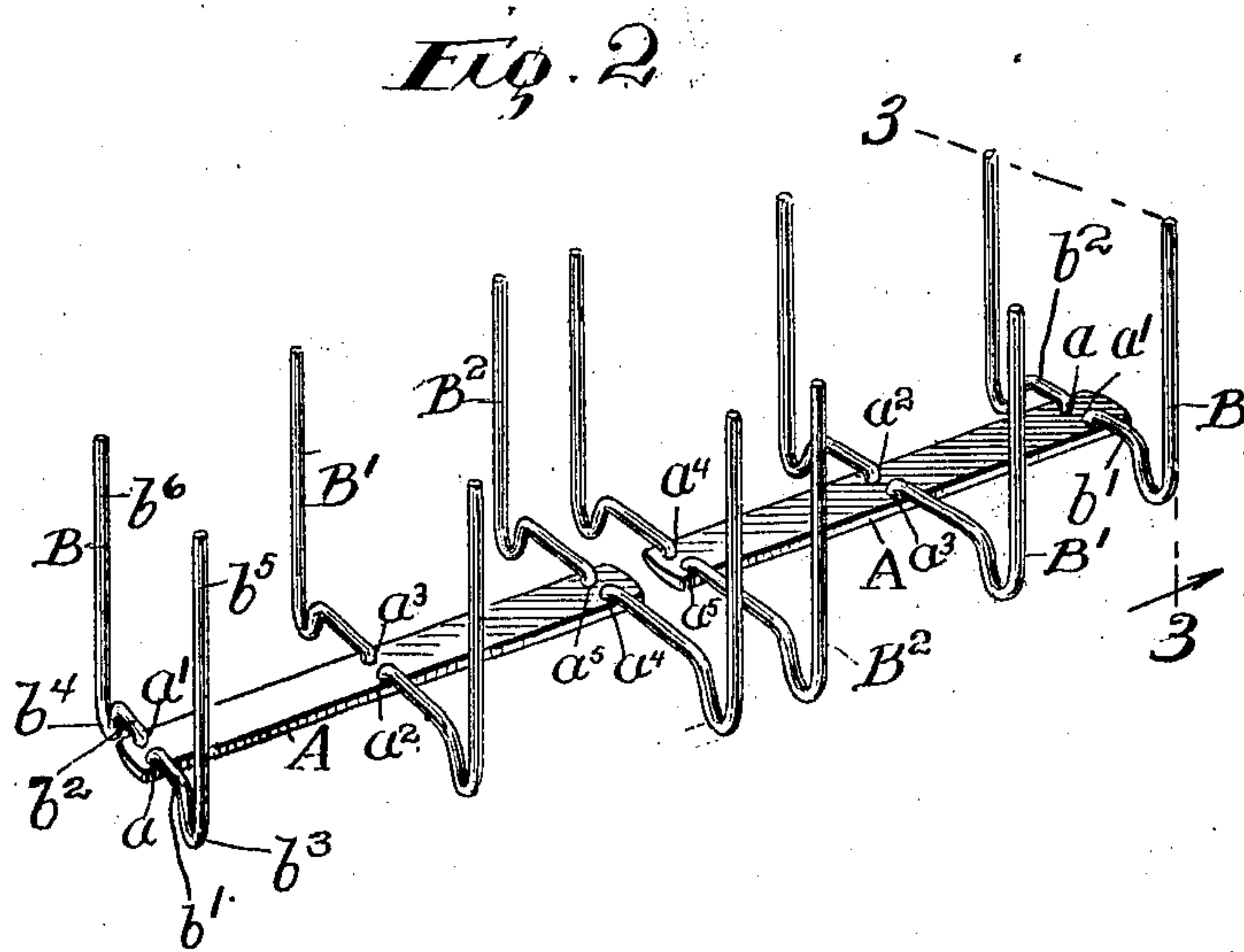
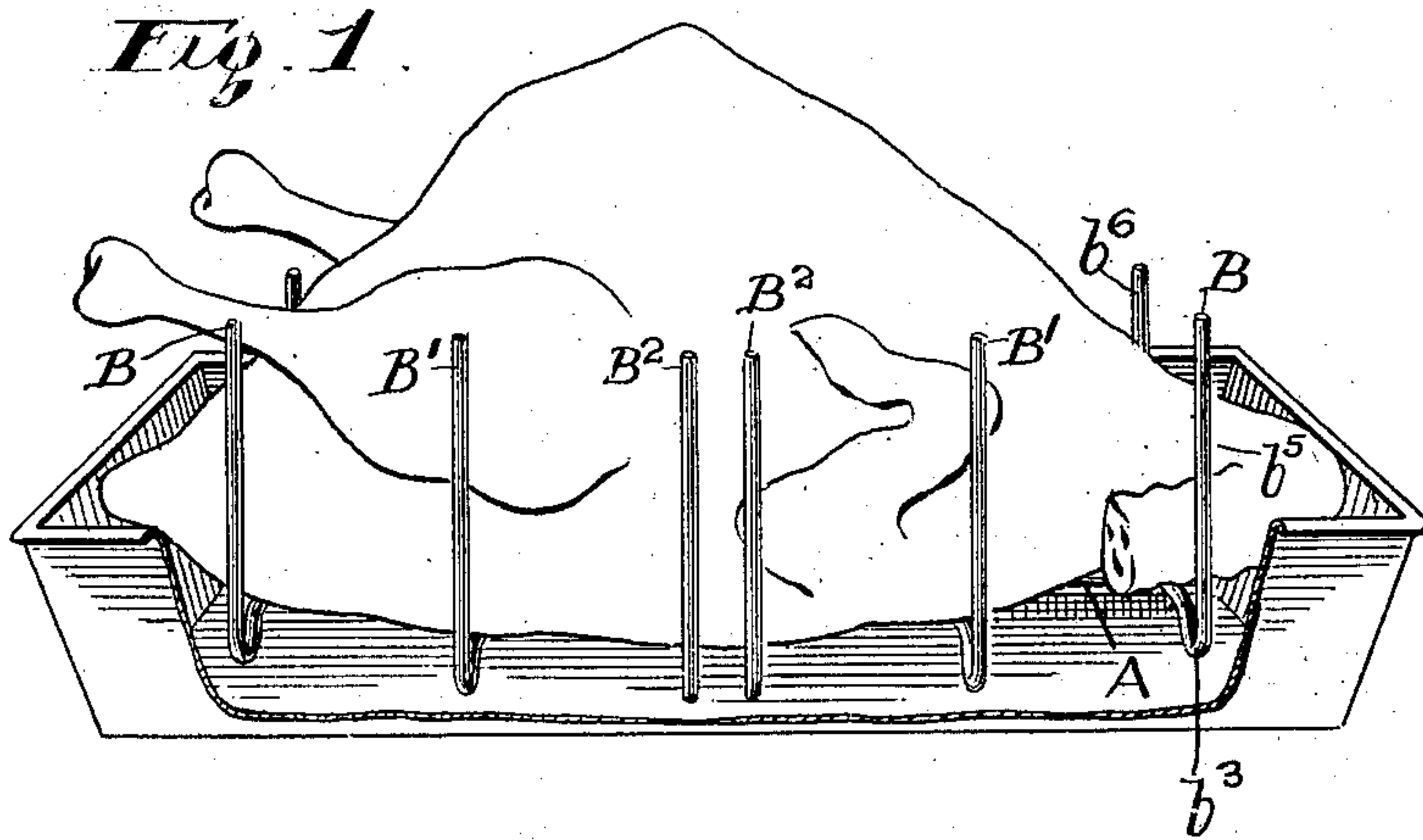


Fig. 3.

Witnesses:
Chas. O. Hervey,
S. Bliss.

Inventor:
William C. Williamson

Attys.
Hilsgrove & Peterson

UNITED STATES PATENT OFFICE.

WILLIAM C. WILLIAMSON, OF CHICAGO, ILLINOIS.

ROASTER AND TRUSSER.

SPECIFICATION forming part of Letters Patent No. 691,833, dated January 28, 1902.

Application filed March 28, 1901. Serial No. 53,171. (No model.)

To all whom it may concern:

Be it known that I, WILLIAM C. WILLIAMSON, a citizen of the United States of America, residing at Chicago, in the county of Cook and State of Illinois, have invented certain new and useful Improvements in Roasters and Trussers, of which the following is a specification.

My invention relates to a certain new and improved roaster and trusser, the object of the invention being to provide means for holding the article to be roasted in contact and convenient shape and at the same time remove it from the surface of the pan, so as to prevent it from soaking in the grease. It is also my purpose to provide a device which shall be adapted to a wide range of uses, shall afford means of varying the size to accommodate articles of different extent both longitudinally and laterally, and which shall also have a number of other important advantages, which will fully appear in the following description.

To such end the invention consists in a certain novel and useful construction, the essential features of which will be pointed out in the claims.

In the drawings, Figure 1 is a perspective showing my improved roaster and trusser in connection with a fowl and an ordinary dripping or roasting pan such as is in common use. Fig. 2 is a perspective of the roaster itself; and Fig. 3 is a vertical transverse section through the middle connecting-bar, showing the spring-sustaining arms in full lines.

Referring to the figures, A is a preferably middle connecting-bar, perforated at a a' a^2 a^3 a^4 a^5 , and B B' B² represent a series of preferably spring-wires having their middle portion b U-shaped and clenched in the corresponding perforations of the connecting-bar, laterally-extending portions b' b^2 extending in opposite directions from the middle portions, substantially horizontal side U-shaped portions b^3 b^4 at the outer ends of the portions b' b^2 , and upright arms b^5 b^6 extending upward from the outer ends of the U-shaped portions b^3 b^4 . These outer U-shaped portions serve as legs upon which the roaster may be supported in the dripping-pan. The horizontal portions and the connecting-bar serve to support the

article to be roasted from below, and the upright spring-arms serve to grasp the side portions of said article and hold them in proper relation to the other parts—as, for instance, in the portion shown in Fig. 1 the neck, wings, and legs are all held as close up to the body as is desirable. The uprights of the wires B are preferably nearer together than those of the other wires, so as to provide means for gripping a narrower article or the narrower portions of an article, the other parts of which may be embraced between the more widely separated wires.

In the use shown in Fig. 1 and in the arrangement shown in Fig. 2 the part described is duplicated, and such duplication affords many advantages not obtained in the use of one of the parts. One of these is the capability of longitudinal adjustment within a wide range by separating the two parts or crowding them closer together, or, indeed, if desirable, overlapping them. Lateral adjustment of the separate parts is possible by springing the walls apart or together and by reversing the two parts, end for end, from the position seen in Fig. 2. The central portion of a long but narrow roast may be firmly gripped between the less widely separated uprights of the wires B.

In use the article to be roasted is placed in the roaster and need not be turned after it is once placed in the pan, which has numerous advantages, as it saves time, also saves the necessity of sticking a fork into the meat, and thereby liberating the juices of the same, and keeps the various parts of the meat in the most desirable position with relation to each other. The roast is held out of the grease without interfering in the least with basting, as the bottom of the pan is not covered, except under the roast. Its wide range of adjustability fits it to large and small articles as well as to large and small pans, a single roaster made up of the two parts shown in the drawings being sufficient for all the requirements of the ordinary family. The two parts of the roaster may be used separately for small articles, and because of this fact and the additional fact that the articles are held out of the grease two kinds of meat can be cooked in the same pan without tainting or flavoring each other.

I recognize the possibility of considerable variation in form and construction and for that reason do not limit myself to the specific details shown and described.

5 I claim as new and desire to secure by Letters Patent—

1. A roaster and trusser comprising a series of suitably-connected transversely-extending horizontal portions, having legs for holding
10 said horizontal portions away from the pan, and bendable uprights upon the ends of the horizontal portions adapted to be brought into the proper position to hold the parts of the roast in proper relation with each other; sub-
15 stantially as described.

2. A roaster and trusser comprising a series of wires and connections between the same, said wires having substantially horizontal laterally-extending portions, downturned portions at the extremities thereof, adapted to
20 act as legs, and uprights extending from said downturned portions adapted to embrace the roast; substantially as described.

3. In a roaster, the combination with a middle connecting-bar, of a series of wires fastened thereto at their middle portions, extending substantially horizontally on opposite
25 sides of the same, downturned at the ends of the horizontal portions to provide legs, and

turned back upon themselves to provide lateral uprights upon the opposite sides; substantially as described. 30

4. A longitudinally-adjustable roaster and trusser comprising two separate members divided transversely, each member having a series of lateral parts, B, connected together and provided with horizontal supporting portions, downwardly-extending legs and lateral embracing uprights; substantially as described. 35 40

5. In a roaster and trusser, the combination with the connecting-bar, A, of the laterally-extending supporting-wires, B, B', B², clenched therein having horizontal supporting portions, legs to raise said supporting portions from the pan, and opposite uprights, the uprights of the wire, B, being less widely separated than those of the wire, B²; substantially as described. 45

In witness whereof I have hereunto set my hand, at Chicago, in the county of Cook and State of Illinois, this 23d day of March, A. D. 1901. 50

WILLIAM C. WILLIAMSON.

Witnesses:

CHAS. O. SHERVEY,
S. BLISS.